

Strand Theatre

SOUTH PARIS
L. G. DUREPO, Res. Mgr.

Program for Week of Jan. 14

Monday, Jan. 14, at 2, 7 and 8:50
A Zane Grey Special Production

"TO THE LAST MAN"

With Richard Dix, Lois Wilson, Noah Beery and other well known Paramount stars.

"To The Last Man" ranks beyond the shadow of a doubt as the greatest outdoor Western picture ever produced. The picture is packed full of thrills. Everyone from small boys to grandfathers will go wild over this one.

Comedy—Al St. John in "The Cyclist." ZEPH'S FABLES
Matinee 15c and 25c. Evening 15c and 35c.

Tuesday, Jan. 15, at 7 and 8:45

WILLIAM DESMOND

IN

"SHADOWS OF THE NORTH"

A virile story of the Northwest where a life taken means a life given, knife for knife and shot for shot. Virginia Faire Browne plays opposite Desmond. RIN-TIN-TIN, the wonder dog, plays in this picture.

Comedy—"Bringing Up Buddy." International News.
Prices 10c and 25c.

Wednesday, Jan. 16, at 2, 7 and 8:50

SHIRLEY MASON and CHARLES (Buck) JONES

"THE ELEVENTH HOUR"

Lincoln J. Carter's famous melodrama of love and pirates, lions and submarines, carabats and underworld treachery. To see Shirley Mason and Buck Jones in the same picture is a treat in itself. But the story is a wonder too.

Comedy—"Bull Montana in 'Glad Rags.'" Topics of the Day.
Matinee, 15c and 25c. Evening, 15c and 35c.

Thursday, Jan. 17, at 2, 7 and 8:50

POLA NEGRİ and JACK HOLT

"THE CHEAT"

"The Cheat" is one of the finest dramatic stories ever written for the screen. Filmed on a typically lavish Paramount style, with a notable cast. "The Cheat" will certainly find favor with you.

Comedy—"365 Days." Pathe Review
Matinee 10c and 25c. Evening 15c and 25c.

Friday, Jan. 18, at 2:45, 7 and 8:50.

"HIS LAST RACE"

The Great Thrill-Drama with an all star cast including Pauline Starke, Gladys Brockwell, Robert McKim, Snowy Baker, Boomerang, the wonder horse.

Chapter 8 of the STEEL TRAIL starring William Duncan and Edith Johnson.
International News.
Matinee 10c, 25c. Evening 15c, 25c.

Saturday, Jan. 19, at 2, 6:45 and 8:50.

"Mighty Lak' a Rose"

A symphony of life in the high and low places. A picture that will please the most discriminating theatre-goer. Enacted by a special cast including Dorothy Mackall and James Rennie.

Round 3 of "Fighting Blood," co-starring George O'Hara and Louise Lorraine.
Starland Revue.
Matinee 10c and 25c. Evening 15c and 25c.

COMING NEXT WEEK

Anita Stewart in "Rose of the Sea."
"The Six-Fifty."
"TOM MIX Special, 'Soft-Boiled.'"
"RUGGLES OF RED GAP."
"MOTHERS-IN-LAW."
Richard Talmadge in "Let's Go!"

COMING SOON.

Harold Lloyd in "The Sailor Made Man."
"The Marriage Maker."
Gloria Swanson in "Zaza."

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Homemakers' Column

Correspondence on topics of interest to the ladies is solicited. Address: Editor HOMEMAKERS' COLUMN, Oxford Democrat, South Paris, Me.

The Philadelphia Cinnamon Bun.
Sugar and spice and everything nice are what cinnamon buns are made of. Especially is this true of the Philadelphia cinnamon bun, for rich with fruit and savory with spice every bit of its ten inches in diameter and four inches of depth is a morsel of deliciousness. Because of this, we have gone to considerable expense to learn the secret of the making. Here it is:

Place in a double-boiler one cupful of milk and bring it to the boiling point. Add one-half cupful of boiling water and allow to cool to 50° F. When this milk and water mixture has cooled sufficiently, add one cupful of sugar, one cupful of the liquid. Add again to the rest of the liquid and make a dough by adding about four cupfuls of sifted bread flour and one teaspoonful of salt. Knead until the ingredients are thoroughly mixed as in bread making. Cover to prevent a crust forming over the top, and set where the temperature of the dough can be maintained at about 90° F. by putting in a warm place, or over a pan of water the temperature of which is about 90° F. Do not allow the dough to become too hot, as this will kill the action of the yeast.

Allow to raise until double in bulk. Then work into the dough one-half cupful of butter, one-half cupful of sugar, and two eggs. Work in more flour, enough so the dough can be rolled out about one cupful will probably be necessary, depending on the flour.

Take the dough out on a well-floured molding surface, and roll into a sheet less than one-half inch in thickness, about fifteen inches long, and eighteen inches wide, keeping the edges as straight as possible. Over the surface sprinkle evenly one-half cupful of sugar with which has been sifted one teaspoonful of cinnamon. Cover thickly with two cupfuls of cleaned cranberries and then scatter over the cranberries one cupful of cleaned, seeded raisins which have been cut in halves.

The next step requires deft handling of the dough. Flour both hands well and gently raise the edge of the eighteen inch wide and roll away from you, below the edge of the dough, the fruit and the sugar mixture. A broad spatula will be helpful in starting the rolling. When tightly rolled, press the edge down firmly to prevent unrolling. The mass should now resemble a jelly roll. Cut the roll into eight equal portions. Roll this one a sharp knife and cut in quick, short, downward strokes. Have ready greased and floured slightly a round cake pan about ten inches in diameter and four inches in depth. A pan with a removable rim will simplify removal from the pan after baking. Restage the portions if they have become flattened by cutting, and place them, cut surfaces up, in the pan, one in the center and the rest surrounding it. Cover and put in a warm place to raise again for about an hour or until nearly double in bulk.

Then slightly caramelize two cupfuls of sugar by cooking together with one-half cupful of water. Have the bun ready so that you may pour the caramelized sugar over the top immediately, for it will harden if kept standing.

Place the bun in a 300° F. oven and bake for one hour or until thoroughly done. Allow to cool slightly before removing from the pan. When thoroughly cold, cut in wedge-shaped pieces. Reheat the portions in the oven just before serving.

Your Choice in Lemon Pies.

LEMON WHIP PIE.
3 eggs
4 tablespoonsful lemon juice
1 cupful sugar
Grated lemon rind
Pastry

Line a medium-sized pie plate with pastry having a fluted edge, and bake at 500° F. for twelve minutes. Beat the egg-yolks until very light; add one-half cupful of the sugar slowly, beating all the time. Cook in a double-boiler until very thick or "jellied." Remove from the heat, and when slightly cooled add the lemon juice and the lemon rind of one lemon. Allow to cool. Meanwhile, to the egg-whites beaten stiff, add the remaining half-cupful of sugar slowly, beating constantly. Now fold in the yellow mixture, blending thoroughly. Scoop lightly in the baked pastry shell, which has been allowed to cool. Place in a 400° F. oven to brown the top very lightly. This recipe makes a thick, creamy pie, with a delicious, unusual flavor.

LEMON AND BANANA PIE.

2 bananas
1 1/2 cupful orange juice
1 1/2 cupful cold water
1 cupful sugar
Pastry

Line a medium-sized pie plate with pastry having a fluted edge, and bake at 500° F. for twelve minutes. Place the cornstarch, salt, cold water, one cupful of sugar, and the orange juice in the top of a double-boiler and cook twenty minutes. Then add slowly, stirring constantly, the egg-whites beaten stiff, and one banana sliced thin. Blend well. Fill in a previously baked pastry shell, then place the remaining banana over the top. Cover all with a meringue made from the stiffly beaten egg-whites and the six tablespoonsful of sugar. Place in a 300° F. oven for fifteen minutes to set and brown the meringue. Serve cold.

LEMON PRUNE PIE.

1 cupful cold water
1 cupful sugar
2 tablespoonsful cornstarch
1 1/2 cupfuls cooked prunes
2 eggs
1 1/2 tablespoonsful salt
4 tablespoonsful lemon juice
Grated lemon rind
7 tablespoonsful sugar
Pastry

Line a medium-sized pie plate with pastry having a fluted edge, and bake at 500° F. for twelve minutes. Place the cornstarch, salt, one cupful of sugar, and the water in the top of a double-boiler and cook twenty minutes. Then add slowly, stirring constantly, the egg-whites beaten stiff, and one banana sliced thin. Blend well. Fill in a previously baked pastry shell, then place the remaining banana over the top. Cover all with a meringue made from the stiffly beaten egg-whites and the six tablespoonsful of sugar. Place in a 300° F. oven for fifteen minutes to set and brown the meringue. Serve cold.

WILL-O'-THE-WISP LEMON PIE.

1 cupful sugar
3 tablespoonsful flour
1 1/2 tablespoonsful salt
Pastry

Line a large pie-plate with pastry having a fluted edge. Beat the egg-yolks until thick, add the lemon juice, the grated rind of one lemon, and the sugar mixed thoroughly with the flour and salt. Blend well, and then add the butter melted, and the milk. Last of all, fold in the egg-whites beaten stiff and dry. Pour into the pastry-lined pie plate, and bake at 400° F. for ten minutes, then at 375° F. for twenty minutes.

LEMON GELATIN PIE.

1 banana
3 1/2 cupful orange juice
1 cupful sugar
1 pint cream
Pastry

Line a large pie-plate with pastry having a fluted edge, and bake at 500° F. for twelve minutes. Place the cornstarch, salt, one cupful of sugar, and the water in the top of a double-boiler and cook twenty minutes. Then add slowly, stirring constantly, the egg-whites beaten stiff, and one banana sliced thin. Blend well. Fill in a previously baked pastry shell, then place the remaining banana over the top. Cover all with a meringue made from the stiffly beaten egg-whites and the six tablespoonsful of sugar. Place in a 300° F. oven for fifteen minutes to set and brown the meringue. Serve cold.

HER VERSION OF CONCERT.

A little girl to whom the wonders of evening dress were quite unknown was taken to her first evening concert. On her return home she was asked what the concert was like.

"Oh," she said, "it was very funny. There was a lady screaming because she had lost her sleeves and a waiter played on the piano all the time."

HE REMEMBERED.

"Do you remember the time when your father drove a donkey cart?" The candidate for election fixed his glasses and gazed thoughtfully at the interrupter. Then he replied: "As a matter of fact, I had quite forgotten the cart. But I am thankful to see the donkey is still alive."

LAW WAS OBEYED.

"Just think, it was against the old blue laws to kiss one's wife on Sunday!" "That so? What was the penalty?" "No husband was ever brought on the charge."—Boston Transcript.

twelve minutes. Cut the banana in thin slices and pour over the orange juice and lemon juice. Add the sugar and let stand for an hour. Soak the gelatin in the cold water for five minutes. Add the boiling water, the fruit juice and sugar, and stir until thoroughly dissolved. Chill and when beginning to set, beat until light with an egg-beater. Then fold in the cream, whipped stiff. Cool until the mixture will pile well on the spoon; then heap in the previously cooked pastry shell and chill till thoroughly set before serving.

LEMON PINEAPPLE PIE.

2 eggs
2 tablespoonsful cornstarch
1 cupful grated pineapple
1 cupful water
1 1/2 cupfuls salt
6 tablespoonsful lemon juice
4 cupful coconut
Grated lemon rind
6 tablespoonsful sugar
Pastry

Line a large pie plate with pastry having a fluted edge and bake at 500° F. for twelve minutes. Place the cupful of sugar, the water, cornstarch, butter, and salt in the top of the double-boiler and cook twenty minutes. Add the beaten egg-yolks slowly, beating constantly. Cook until very thick. Remove from the fire, cool, add the lemon juice and the grated rind of the lemon, and the pineapple which should be drained free from juice. Fill in the previously baked pastry shell, top with a meringue made from the egg-whites and six tablespoonsful of sugar, sprinkle with the shredded coconut, and place in a 300° F. oven for fifteen minutes to set the meringue to set and brown lightly.

MACHINE TO DRESS CODFISH.

Iron Splitter Does the Work of Twenty-Five Men in the Grand Banks.

Out on the foggy grand banks the most arduous task of the cod fisherman is "dressing down." Every one does it, for it means working regardless of hours until the job is done. If the catch has been heavy midnight, or even the dawn following, sees the entire crew hard at it by the light of the lanterns. No one, not even the cook, commonly known while aloft as "the doctor," may have any respite, says the Scientific American. The deck is slippery with parts of the thousands of cod that have been slid from the knife of the splitters into the hold. Cut fingers are of no avail as an excuse for laying off.

Power has taken a lot of the meaner part of life at sea and the same little gasoline engine that hoists the sails and weighs the anchor will now have more to do—and the crew less. The "iron splitter" does the work of 20 to 75 men who now wield sharp knives on the grand banks off Newfoundland, up along the Labrador, as well as in the localities frequented by fishermen from France, England and Scandinavia.

Every second the new machine takes a fresh codfish and as often it turns out a dressed fish. It performs all the usual operations of splitting, removing the backbone, cleaning and washing. This ingenious machine was perfected in Seattle, Wash., by the company which perfected, in 1905, a somewhat similar machine called by fishermen "the iron chink" because it took the place of thousands of Chinese who were formerly employed to clean fish in the salmon canneries of the north Pacific.

ENGLAND'S HISTORIC WAY.

Dover Road Recalls the March of Caesar's Legions Across Barham Downs.

Dover road—England's historic highway—is 70 1/2 miles long measured from its ancient starting place, the south end of London bridge, to Dover cliff. An hour's journey over the Dover road is an excursion into 2,000 years of history and centuries of English poetry and romance, says the Detroit News.

In his book, "The Dover Road," Charles G. Harper says, "Caesar's presence haunts the weird plateau of Barham downs, and the alert imagination hears the tramp of the legionaries along Watling street on moonlight nights. Shades of Britons, Saxons, Danes and Normans people the streets of the old towns through which the highway takes its course or crowd in warlike array upon the hillside. "Kings and queens, nobles, saints of different degrees of sanctity, great blackguards of every degree of blackguardism and ecclesiastical holy, ruffians, proud or pious, and all sorts of men to terrify with thoughts of the space the record of their doings would occupy; in fine, the warlike and phantoms of high upon 2,000 years combine to intimidate the historian."

Punch and Judy in China.

The origin of the Punch and Judy comic puppet show has been the subject of much discussion. Punch has been identified with Pontius Pilate, Judy with Judas the betrayer, or with the Jews, and the play with one of the old "mysteries." This notion is entirely without foundation, the Detroit News declares. The name Punch is simply a contraction of Punctinello (for Punctinello, the burlesque of Neapolitan comedy), while Judy is probably derived from Judith, at one time a common name.

It is said that a character similar to Punch is founded in the puppet plays of Italy, Egypt, Persia, India, China, and Japan. Punch and Judy shows were introduced into London in 1696, by an Italian, who erected a booth near Charing Cross for their performance.

Important Purpose.

"Have you any plan for straightening out the affairs in Europe?" "Of course," answered Senator Sorghum.

"Will it work?"

"Well, I won't say for sure it will work in Europe, but in this, my own, my native land, it will serve the very important purpose of helping to keep me before the public."—Washington Star.

Rebel Troops in Mexico.

Rebel troops are shown entraining for the scene of action. This photo was made during a previous revolution in Mexico. President Obregon is now seeking to retain his power against the rebels supporting De La Huerta.

For the Salt Shaker.

To prevent salt lumping mix it with cornstarch in the proper proportions of three tablespoonsful of cornstarch to one cupful of salt.

Teaching Songs of Wild Birds.

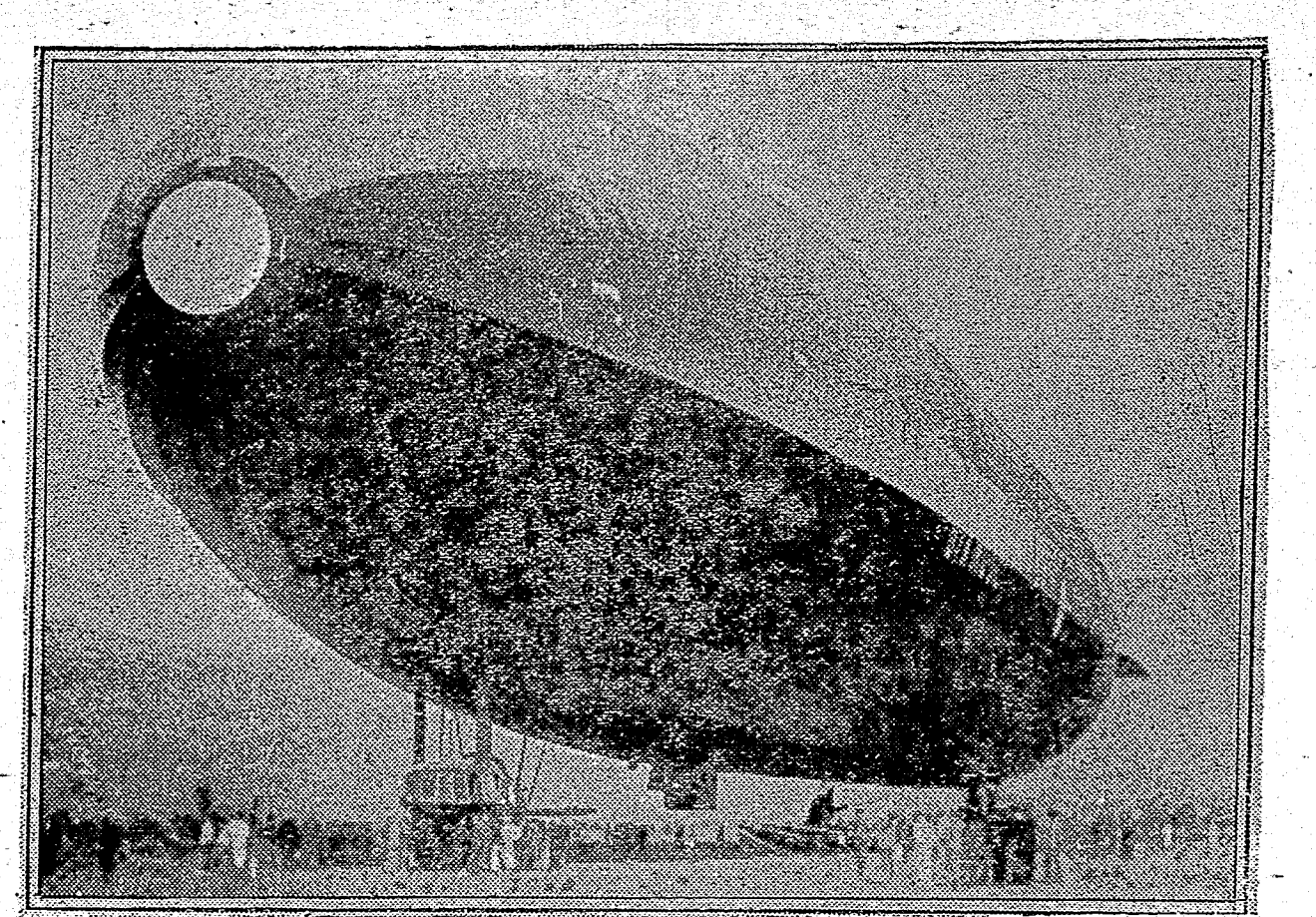
In one English school the children taught the songs of the various wild birds by means of phonograph records.

When a Hen Is Bad.

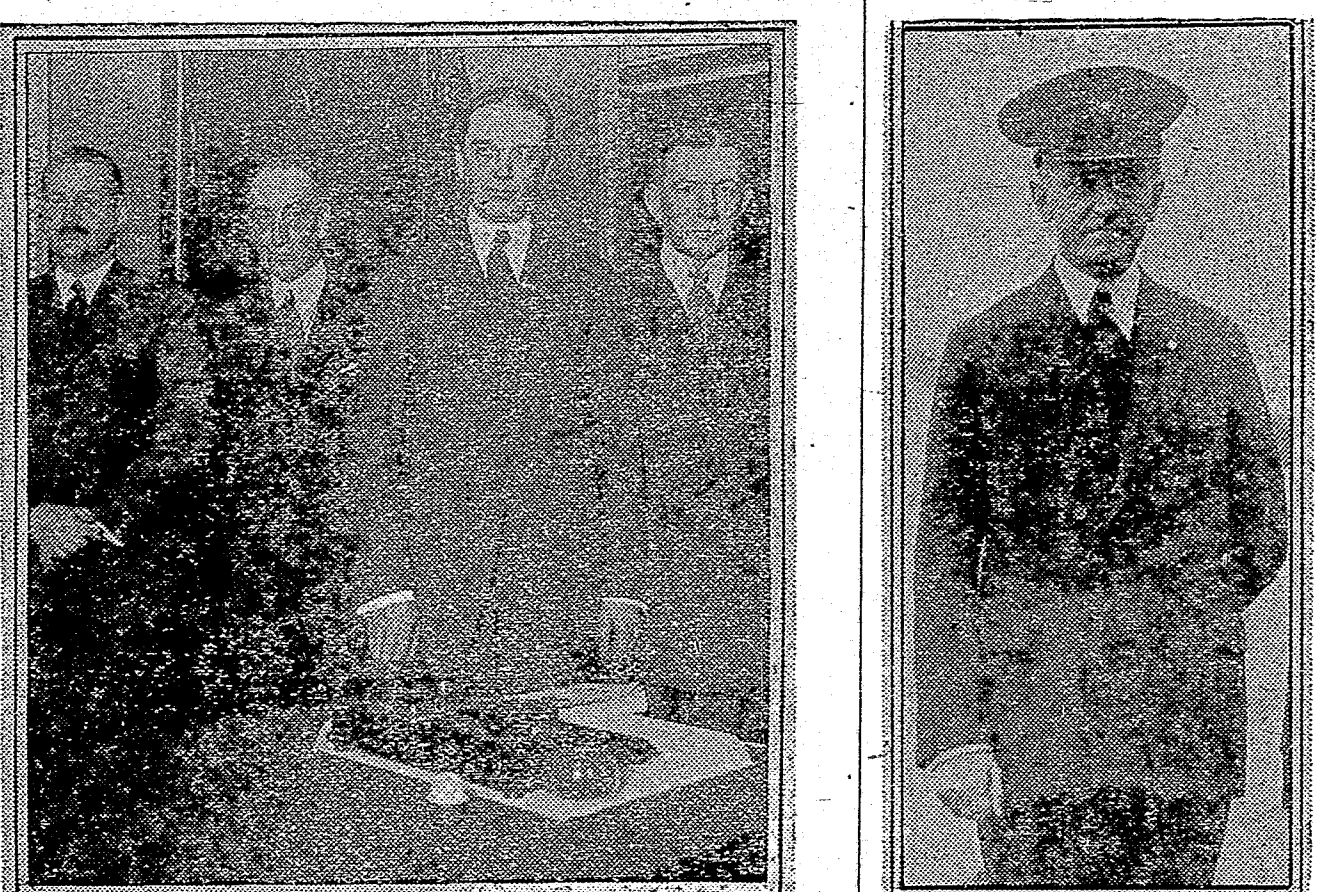
It is no good hen that cackles in your house and lays in another's—English Proverb.

Horses Lost in Bull Fights.

Somewhere last 30,000 horses are killed in bull fights in Spain every year.



French Dirigible Feared Lost
The French dirigible "Dirmande," thought to be lost with her crew of fifty-two men. She was last reported in flight over Biskra, Tunis, on the 21st of December, since which time there has been no word of her.



To Study German Finances
Americans who will sit in as unofficial observers at the European conference on Germany's financial matters. Left to right: Stuart M. Crocker, secretary of the committee, Rufus C. Dawes, Owen D. Young, and Charles G. Dawes, chairman.

In a Yachting Cap

President Coolidge's first photograph in a yachting cap, taken while entertaining a Christmas party on the presidential yacht Mayflower.



Woman Commands Troops

The Chinese woman commander, General Wong, who commands a detachment of Roman soldiers. They are supporters of Dr. Sun Yat Sen.

Ambassador and Mrs. Kellogg Sail

—Photo shows Hon. and Mrs. Frank B. Kellogg as they sailed for London, where Mr. Kellogg is ambassador to the Court of St. James. He succeeds the famous Col. George Harvey.



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One lot of Men's Cashmere Hose, Brown and Fawn, at 39c pair.
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NOTICE.

The subscriber hereby gives notice that he has been duly appointed administrator of the estate of JOSEPH WILLET (JULIETTE) late of the County of Oxford, deceased, and given bonds as the law directs. All claims and demands against the estate of said deceased are desired to be presented to the undersigned and all indebted thereto are requested to make payment immediately.

EDGAR E. CORLISS,
December 27, 1923. 13
Bridgton, Maine.

VOLUME

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